Built-in Oven

User & installation manual

NV73J9770RS



Contents

Using this manual	4
The following symbols are used in this User Manual:	4
Safety instructions	5
Important safety precautions Correct Disposal of This Product (Waste Electrical & Electronic Equipment) Auto energy saving function	5 9 9
Installation	10
What's included Power connection Cabinet mount	10 12 13
Before you start	16
Initial settings New oven smell Smart safety mechanism Soft Closing Door (Gentle, Safe, and Silent) Accessories Water drawer	16 17 17 17 18 20
Operations	21
Control panel Common settings Oven function Special function Auto cook Chef recipe Favourites Timer Cleaning Settings Help	21 23 27 32 34 35 36 39 40 45

Cooking Smart	48
Manual cooking	48
Auto cook programmes	57
Special function	69
Test Dishes	71
Collection of frequent Auto cook recipes	73
Maintenance	78
Cleaning	78
Replacement	84
Troubleshooting	85
Checkpoints	85
Information codes	88
Appendix	89
Product data sheet	89

Using this manual

Thank you for choosing SAMSUNG Built-In Oven.

This User Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this User Manual before using your oven and keep this book for future reference.

The following symbols are used in this User Manual:

A WARNING

Hazards or unsafe practices that may result in **severe personal injury, death and/or property damage**.

A CAUTION

Hazards or unsafe practices that may result in **personal injury and/or property damage**.

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

4 English

Safety instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

Important safety precautions

A WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorized service agent. (Fixed wiring type model only)

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (Power cord type model only)

This Appliance should be allowed to disconnection from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

The method of fixing is not to depend on the use of adhesives since they are not considered to be a reliable fixing means.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Safety instructions

Accessible parts may become hot during use. Young children should be kept away.

If this appliance has steam or self cleaning function, excess spillage must be removed before cleaning and all utensils should not be left in the oven during steam cleaning or self cleaning. The cleaning function depends on the model.

If this appliance has self cleaning functions, during self cleaning the surfaces may get hotter than usual and children should be kept away. The cleaning function depends on the model.

Only use the temperature probe recommended for this oven. (Meat probe model only)

A steam cleaner is not to be used.

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the glass shattering.

The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.

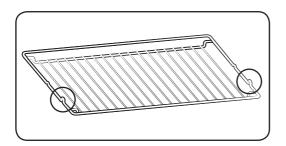
6 Enalish

The temperature of external surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.



Insert the wire rack into position with the protruding parts (stoppers on both sides) towards the front so that the wire rack supports the rest position for large loads.

A CAUTION

If the oven has been damaged in transport, do not connect it.

This appliance must be connected to the mains power supply only by a specially licensed electrician.

In the event of a fault or damage to the appliance, do not attempt to operate it.

Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service center or your dealer.

Electrical leads and cables should not be allowed to touch the oven.

The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.

The power supply of the appliance should be turned off when it is being repaired or cleaned.

Take care when connecting electrical appliances to sockets near the oven.

If this appliance has a vapour or steam cooking function, do not operate this appliance when the water supply cartridge is damaged. (Vapour or steam function model only)

English 7

Safety instructions

When the cartridge is cracked or broken, do not use it and contact your nearest service center. (Vapour or steam function model only)

This oven has been designed only for the cooking of household foods.

During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.

Never store flammable materials in the oven.

The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.

When cooking, take care when opening the oven door as hot air and steam can escape rapidly.

When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the Vapour can catch fire if it comes into contact with a hot part of the oven.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Children should be kept at a safe distance when the oven is in use.

Frozen foods such as pizzas should be cooked on the big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.

Do not pour water into the bottom of the oven when it is hot. This could cause damage to the enamel surface.

The oven door must be closed during cooking.

Do not line the bottom of the oven with aluminum foil and do not place any baking trays or tins on it. The aluminum foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.

Fruit juices will leave stains, which can become permanent on the enamel surfaces of the oven.

When cooking very moist cakes, use the deep pan.

Do not rest bakeware on the open oven door.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

Do not step, lean, sit or place heavy items on the door.

Do not open the door with unnecessarily strong force.

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2	Fr	ıal	ıc	h

WARNING: Do not disconnect the appliance from the main power supply even after the cooking process is completed.

WARNING: Do not leave the door open while oven is cooking.

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

Auto energy saving function

- If no user input is made for a certain time while the appliance is operating, the appliance stops operation and goes to Standby state.
- Light: During cooking process, you can switch off Oven lamp by pressing 'Oven light' button. For energy saving, the oven lighting is switched off a few minutes after cooking program has started.

Installation

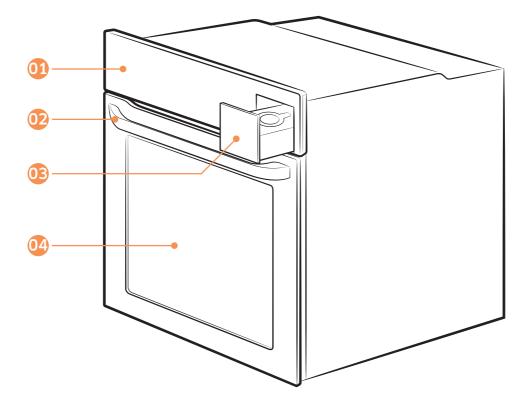
A WARNING

This oven must be installed by a qualified technician. The installer is responsible for connecting the oven to the main power, while observing the relevant safety regulations of your area.

What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer center or the retailer.

Oven at a glance

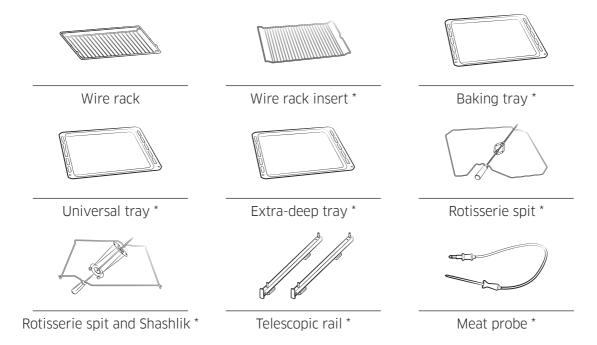


- **01** Control panel
- 02 Door handle
- 03 Water drawer

04 Door

Accessories

The oven comes with different accessories that help you prepare different types of food.

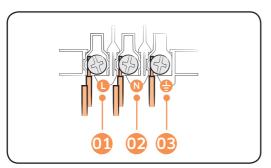


NOTE

Availability of accessories with an asterisk (*) depends on the oven model.

Installation

Power connection



- **01** BROWN or BLACK
- 02 BLUE or WHITE
- 03 YELLOW and GREEN

Plug the oven into an electrical socket. If a plug-type socket is not available due to allowable current limitations, use a multipole isolator switch (with at least 3 mm spacing in-between) in order to meet safety regulations. Use a power cord of sufficient length that supports the specification H05 RR-F or H05 VV-F, min. 1.5~2.5 mm².

Rated current(A)	Minimum cross- sectional area
10 < A ≤ 16	1.5 mm ²
16 < A ≤ 25	2.5 mm ²

Check the output specifications on the label attached to the oven.

Open the rear cover of the oven using a screwdriver, and remove the screws on the cord clamp. Then, connect the power lines to the relevant connection terminals.

The (+)-terminal is designed for earthgrounding. First connect the yellow and green lines (earthgrounding), which must be longer than the others. If you use a plug-type socket, the plug must remain accessible after the oven is installed. Samsung is not responsible for accidents caused by missing or faulty earthgrounding.

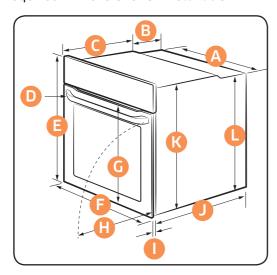
A WARNING

Do not step on or twist the wires during installation, and keep them away from heat-emitting parts of the oven.

Cabinet mount

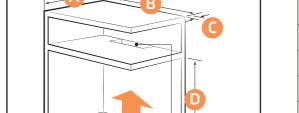
If installing the oven in a built-in cabinet, the cabinet must have its plastic surfaces and adhesive parts resistant up to 90 °C, and adjacent furniture must be resistant up to 75 °C. Samsung is not responsible for damage to furniture from the oven's heat emission. The oven must be properly ventilated. For ventilation, leave a gap of about 50 mm between the lower shelf of the cabinet and the supporting wall. If you install the oven under a cooktop, follow the cooktop's installation instructions.

Required Dimensions for Installation



Oven (mm)

A	560	G Max. 506		
В	175	H Max. 494		
С	370	21		
D	Max. 50	J	545	
E	595	К	572	
F	595	L	550	



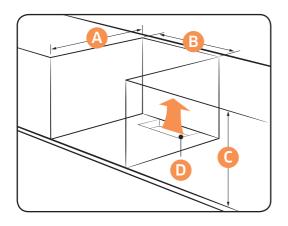
Built-in cabinet (mm)

A	Min. 550
В	Min. 560
С	Min. 50
D	Min. 590 - Max. 600
E	Min 460 x Min. 50

NOTE

The built-in cabinet must have vents (E) to ventilate heat and circulate the air.

Installation



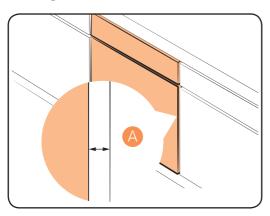
Under-sink cabinet (mm)

A	Min. 550
В	Min. 560
С	Min. 600
D	Min 460 x Min. 50

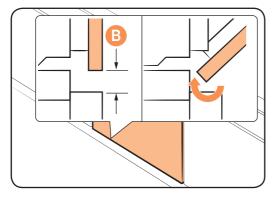
NOTE

The built-in cabinet must have vents (D) to ventilate heat and circulate the air.

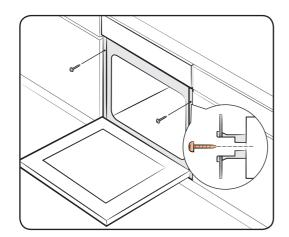
Mounting the oven



Make sure to leave a gap **(A)** of at least 5 mm between the oven and each side of the cabinet.



Secure at least 3 mm of gap **(B)** so that the door opens and closes smoothly.



Fit the oven into the cabinet and fix the oven firmly on both sides using 2 screws.

After installation is complete, remove the protective film, tape, and other packing material, and take out the provided accessories from inside the oven. To remove the oven from the cabinet, first disconnect power to the oven and remove 2 screws on both sides of the oven.

A WARNING

The oven requires ventilation for normal operation. Do not block the vents under any circumstance.

NOTE

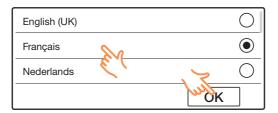
The actual appearance of the oven may differ with the model.

Before you start

Initial settings

When you turn on the oven for the first time, the Welcome screen appears with the Samsung logo. Follow the onscreen instructions to complete the initial settings. You can change the initial settings later by accessing the Settings screen.

STEP 1. Language



Choose a preferred menu language.

- Select a language.
- **2.** Tap **OK**.

STEP 2. Time

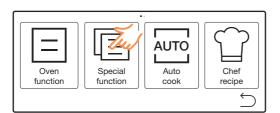


Specify the current time.

- **1.** Tap any time element to display the onscreen number pad.
- 2. Use the number pad to input each time element (hour and minute).
- Tap **OK**.
 To return to the previous screen, tap <u>←</u>.

STEP 3. Auto Update





Enable the auto update to keep up-to-date.

- **1.** Tap **ON** to enable, or **OFF** to disable the auto update.
- Tap **OK**.
 To return to the previous screen, tap <u>←</u>.

NOTE

When done, the menu screen appears.

NOTE

If the menu screen appears at first-time use, you can make the initial settings (Language/ Time/Auto Update) by referring to the Settings section.

New oven smell

Before using the oven for the first time, clean inside the oven to remove the new oven smell.

- 1. Remove all accessories from inside the oven.
- 2. Run the oven with Convection 200 °C or Conventional 200 °C for an hour. This will burn any remaining production substances in the oven.
- 3. When complete, turn off the oven.

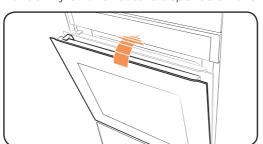
Smart safety mechanism

If you open the door while the oven is operating, the oven light turns on and both the fan and the heating elements stop operation. This is to prevent physical injuries such as burns as well as to prevent unnecessary energy loss. When this happens, simply close the door and the oven continues to operate normally because this is not a system failure.

Soft Closing Door (Gentle, Safe, and Silent)

The Samsung Built-in Oven features a soft closing door that gently, safely, and silently closes. When closing the door, the specially designed hinges catch the door a few centimetres before the final position. This is the perfect touch for added comfort, allowing the door to be closed silently and gently.

(Availability of this feature depends on the oven model.)

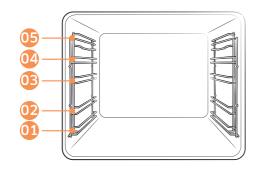


The door starts to be closed softly at about 15 degrees and completely closed within approx. 5 seconds.

Before you start

Accessories

For first time use, clean the accessories thoroughly with warm water, detergent and a soft clean cloth.



- **01** Level 1
- **03** Level 3
- **05** Level 5
- **02** Level 2
- **04** Level 4

- Insert the accessory to the correct position inside of the oven.
- Allow at least a 1 cm space from the accessory and the bottom of the oven, and from any other accessory.
- Take caution in removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- The accessories may be deformed while they are gaining heat. Once they have cooled down, they will recover their original appearance and performance.

Basic use

For better cooking experience, familiarise yourself with how to use each accessory.

Wire rack	The wire rack is designed for grilling and roasting. Insert the wire rack into position with the protruding parts (stoppers on both sides) towards the front
Wire rack insert *	The wire rack insert is used with the tray, and prevents liquid from dropping onto the bottom of the oven.
Baking tray *	The baking tray (depth: 20 mm) is used to bake cakes, cookies, and other pastries. Put the slanted side to the front.
Universal tray *	The universal tray (depth: 30 mm) is used for cooking and roasting. Use the wire-tray insert to prevent liquid from dropping onto the bottom of the oven. Put the slanted side to the front.
Extra-deep tray *	The extra-deep tray (depth: 50 mm) is used for roasting with or without the wire-tray insert. Put the slanted side to the front.
Rotisserie spit *	The rotisserie spit is used for grilling food such as chicken. Use the rotisserie spit only in Single mode at level 4 where the spit adapter is available. Unscrew the spit handle to remove while grilling.

Rotisserie spit and Shashlik *	 Put the tray at rack position 1 to collect cooking juices, or on the bottom of the oven for a large serving of meat. It is recommended to use the spit accessories for meat under 1.5 kg. 1. Insert the spit into the meat. To help insert the spit, screw the spit handle toward the blunt end. 2. Put parboiled potatoes and vegetables around the meat. 3. Put the cradle at the middle tray position with the "V" shape to the front. Rest the spit onto the cradle with the pointed end backward and gently push until the tip of the spit enters the turning mechanism at the back of the oven. The blunt end of the spit must rest on the "V" shape. (The spit has two lugs which should be nearest to the oven door so to stop the spit going forward, the lugs also act as a grip for the handle.) 4. Unscrew the handle before cooking. 5. After cooking, screw the handle back to help remove the spit from the cradle.
Telescopic rails *	Use the telescopic rail plate to insert the tray as follows:1. Stretch the rail plate out from the oven.2. Put the tray on the rail plate and slide the rail plate into the oven.3. Close the oven door.
Meat probe *	The meat probe measures the internal temperature of the meat to cook. Use only the meat probe that comes with your oven.

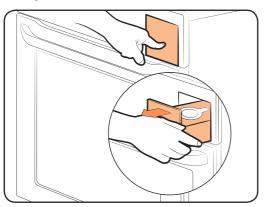
NOTE

Availability of accessories with an asterisk (*) depends on the oven model.

Before you start

Water drawer

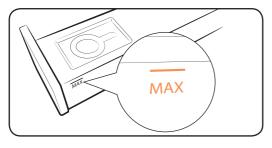
The water drawer is used for Vapour functions. Fill it with water in advance of Vapour cooking.



 Locate the water drawer in the top-right corner. Push in the drawer to open and remove.

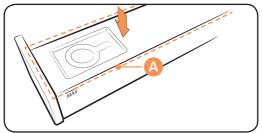


- 2. Open the drawer cap, and fill the drawer with 500 ml of drinkable water.
- **3.** Close the cap, and reinsert the drawer.





Do not exceed the max line.



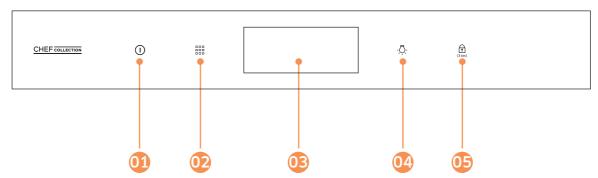
NOTE

Make sure the upper case **(A)** of the water drawer is closed before using the oven.

The oven offers top-level menus that cover all aspects of using and maintaining the oven, from which you can access any cooking modes, options, or advanced functions or settings.

Control panel

The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.

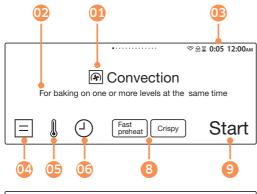


01 Power	Press to turn the oven on. To turn it off, hold down for 1 seconds. If you encounter poor touching experience, or a blank screen (system down), hold down for 7 seconds to restart the oven.
02 Menu	Press to display 10 top-level menus: Oven function, Special function, Chef recipe, Auto cook, Favourites, Cleaning, Timer, Smart control, Settings, and Help.
03 Touch-enabled display	You can swipe to navigate through the menus, and tap to select a desired item.
04 Oven light	Press to turn the internal light on or off. The oven light turns on automatically when the door is open or when the oven operation starts. And it turns off automatically after a certain period of inactivity in order to save power.
05 Child lock	To prevent accidents, Child Lock disables all controls except for the Power button. Hold down for 3 seconds to activate, or hold down for 3 seconds again to deactivate the lock on the control panel.

NOTE

Tapping on the display while wearing plastic or oven gloves may not operate properly.

Display





- **01** The current or selected menu is displayed with a specific symbol.
- **02** Brief description of the current or selected menu.
- **03** Indication bar: from the left, Wi-Fi connection, Child Lock, Timer, and the current time.
- **04** Press to open the Oven function screen.
- **05** Press to change the temperature.
- **06** Press to change the cooking time.
- **07** Press to change the Vapour level.
- **08** Availability of options depends on the mode. Press to toggle on or off the options.
- **09** Press to start operation.

Most used



The most frequent cooking mode from the recent 20 selections will be set as Most used. The next time you turn on the oven, the set cooking mode will appear on the main screen with the x symbol on top of the mode icon.

Note that if two or more cooking modes are used the same number of times, the recent one will be set as Most used.

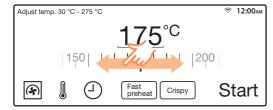
Common settings

It is common to change the default temperature and/or cooking time across all cooking modes. Follow the steps below to adjust the temperature and/or cooking time for the selected cooking mode.

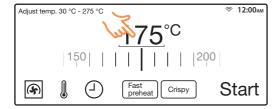
Temperature



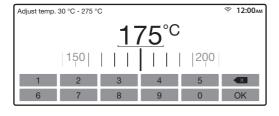
1. Tap **1** to display the thermometer screen.



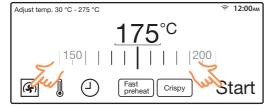
2. Swipe to the left or right to change the temperature by 5 °C.



Alternatively, tap the temperature element to display the number pad.



Use the number pad to input the temperature by manually.



3. Tap **Start** to start cooking, or press (4) to return to the main screen.

NOTE

The exact temperature inside the oven can be measured with authorized thermometer and method defined by an authorized institution. Using other thermometers may cause a measuring error.

_ English 23

Cooking time









- 1. Tap ④ to display the digital clock screen.
- 2. Tap any time element to display the onscreen number pad. Use the number pad to set each time element (hour and minute) to your preference.
- 3. Optionally, you can delay the end time of your cooking to a desired point. For this, tap any time element in the topright pane (**Ready at**). Follow step 2 above to change the end time. See **Delay End** for more information.
- **4.** When done, tap **→** to confirm your changes.
- **5.** Tap **Start** to start cooking, or press (a) to return to the main screen.

Delay End

Delay End is designed to make cooking more convenient.

Case 1

Suppose you select a one-hour recipe at 2:00 PM and you want the oven to finish cooking at 6:00 PM. To set the end time, change the Ready At time to 6:00 PM. The oven will start cooking at 5:00 PM and end at 6:00 PM as you set.

Current time: 2 pm

Set cooking time: 1 hour

Set Delay End time: 6 pm

The oven will start cooking at 5:00 PM and end at 6:00 PM automatically.



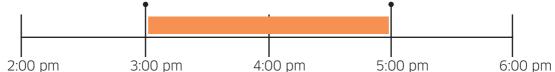
Case 2

Current time: 2 pm

Set cooking time: 2 hour

Set Delay End time: 5 pm

The oven will start cooking at 3:00 PM and end at 5:00 PM automatically.



A CAUTION

Do not keep cooked food in the oven too long. The food may spoil.

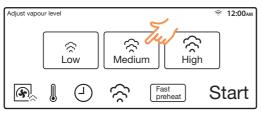
Vapour level (only for Vapour modes)

You can set the Vapour level in **Vapour convection**, **Vapour top heat + Convection** and **Vapour bottom heat + Convection** modes.

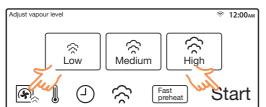




2. Tap to display the Vapour level screen.



3. Tap desired Vapour level.



4. Tap **Start** to start cooking, or press **A** to return to the main screen.

(a) NOTE

- Make sure to drain the remaining water after using Vapour Cooking. Once the oven starts draining, please wait until the draining cycle is complete.
- When a Vapour function is complete, you must empty the water drawer because the remaining water can affect other cooking modes.

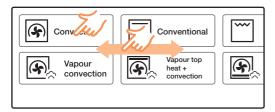
Oven function



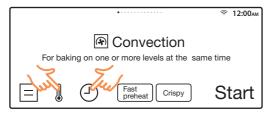
1. On the main screen, swipe to the left or right to select a cooking mode.



Alternatively, you can tap the List icon in the bottom-left corner, and select a desired cooking mode from the list that appears.



2. Change the default temperature and/or cooking time, vapour level (if necessary) or select options if preferred.



3. Tap Start.



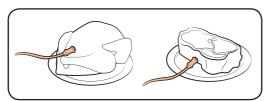
- NOTE
- Availability of settings and options differ with the cooking mode.
- You can change the cooking time at any time during cooking.
- When cooking is complete, a message of "Your cuisine is ready" appears with a melody. To extend the cooking time, tap "+5min" to extend the cooking time by 5 minutes.
- To save the current recipe, tap ☆ to add it to the favourite list.

English 27

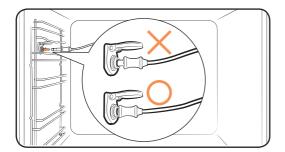
Cooking with the meat probe

The meat probe measures the internal temperature of meat while it's cooking. When the temperature reaches the target temperature, the oven stops and finishes cooking.

- Use only the meat probe that comes with your oven.
- You cannot set the cooking time if the meat probe is plugged in.



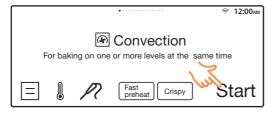
1. Insert the tip of the meat probe into the center of the meat to cook. Make sure the rubber handle is not inserted.



2. Plug the probe connector into the socket on the leftsided wall. If the probe is connected properly, you will see a message of "Meat probe inserted", and the clock icon turns to a dedicated icon \$\mathcal{P}\$.



- **3.** Specify the cooking temperature, or select options if preferred.
- **4.** Tap **//**, and then specify a desired internal temperature of the meat.



5. Tap **Start**.

The oven completes cooking with a melody when the internal temperature of the meat reaches the set temperature.

A WARNING

- To prevent damage, do not use the meat probe with the spit accessory.
- When cooking is complete, the meat probe becomes very hot. To prevent burns, use oven gloves to take out the food.

NOTE

Not all modes support using the meat probe. If you use the meat probe with inapplicable modes, you will see a message of "Remove meat probe". When this happens, remove the meat probe instantly.

Cooking modes

Mode		Temperature Suggested	Options		Meat	
		range (°C)	temperature (°C)	Fast preheat	Crispy	probe
		120-275	170	0	-	0
(4)	Vapour convection	The heat generated by the convection heater and fans is continuously supported by hot vapour air. The intensity of the vapour air can be adjusted to low, medium, or high. This mode is suitable for baking puff pastries, yeast cake, bread, and pizza and roasting meat and fish.				
		120-275	170	0	-	0
	Vapour top heat + Convection	The heat generated by the top heater and the convection heater is shared evenly in the oven by the fan, and the hot vapour supports the heating elements. This mode is suitable for roasting crusty dishes like meat, poultry, or fish.				
		120-275	170	0	-	0
Vapour bottom heat + Convection The heat generated by the bottom heating element and convection heater is shared evenly in the oven by the father the hot vapour supports the heating elements. This mode suitable for crispy baking foods like pizza or apple pie.				en by the far s. This mode	n, and	
		30-275	170	0	0	0
4	Convection	The rear heating element generates heat, which is evenly distributed by the convection fan. Use this mode for baking and roasting on different levels at the same time.				
		30-275	200	0	-	0
	Conventional The heat is generated from the top and bottom heating elements. This function should be used for standard baking roasting for most types of dishes.				ng and	
		40-275	190	0	0	0
(F)	Top heat + Convection	distributed by	g element generate the convection fan. crispy top (for exa	Use this mo	ode for roas	ting

Mode		Temperature Suggested	Options		Meat	
		range (°C)	temperature (°C)	Fast preheat	Crispy	probe
		40-275	190	0	0	0
<u>(4)</u>	Bottom heat + Convection	The bottom heating element generates heat, which is evenly distributed by the convection fan. Use this mode for pizza, bread, or cake.				-
		100-300	240	-	-	Х
	Large grill	The large-area grill emits heat. Use this mode for browning the tops of food (for example, meat, lasagne, or gratin).			ng the	
		100-300	240	-	-	X
	Eco grill		grill emits heat. Us eat, such as fish an			at
		100-275	240	-	-	Х
4	Fan grill	Two top heating elements generate heat, which is distributed by the fan. Use this mode for grilling meat or fish.				
		100-230	190	-	-	X
	Bottom heat	The bottom heating element generates heat. Use this mode at the end of baking or cooking to brown the bottoms of a quiche or pizza.				
		80-200	160	-	-	0
PRO	Pro-Roasting	Pro-Roasting runs an automatic pre-heating cycle until the oven temperature reaches 220 °C. Then, the top heating element and the convection fan start operating to sear food such as meat. After searing, the meat will be cooked at low temperatures. Use this mode for beef, poultry, or fish.			nt and leat.	
		40-275	170	-	0	0
Intensive cook activates all heating elements alternately distribute heat evenly inside the oven. Use this mode for recipes, such as large gratins or pies.						

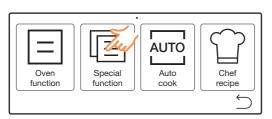
Mode		Temperature range (°C)	Suggested temperature (°C)	Options		Meat	
				Fast preheat	Crispy	probe	
		30-275	170	-	0	0	
ECO	Eco convection	g times sligh me. Note tha	ng system to save s slightly increases, but te that this mode does				
		ECO Convection mode of heating used to determine the energy efficiency class is in accordance with EN60350-1					

Options

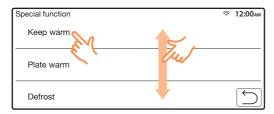
Fast preheat	Enable this option to fast preheat the oven up to a set temperature.
Crispy	Enable this option if you want to give the tops of food a crispy texture. This is actually done by reducing moisture from inside the food, and thus produces best results for frozen chips and deep filled fresh fruit cakes.

Special function

Add special or additional functions to improve your cooking experience.



1. Press **Menu**, and then tap **Special function**.



2. Swipe up or down to select a desired function.



- **3.** Change the default temperature and/or cooking time if preferred.
- 4. Tap Start.

NOTE

- You can change the cooking time at any time during cooking.
- When cooking is complete, a message of "Your cuisine is ready" appears with a melody. To extend the cooking time, tap "+5min" to extend the cooking time by 5 minutes.

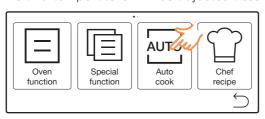
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Special functions

Mode	Temperature range (°C)	Suggested temperature (°C)	Instructions
Keep warm	40-100	80	Use this only for keeping foods warm that have just been cooked.
Plate warm	30-80	60	Use this for warming dishes or ovenware.
Defrost	30-60	30	This mode uses for defrosting frozen products, baking goods, fruit, cake, cream and chocolate. The defrosting time is depending on the type, size and quantity of the food.
Prove dough	30-50	35	This mode uses for proving the dough and making the homemade yogurt.
Pizza cook	160-250	220	This mode is suitable the pizza and the cooking temperature and time will depend on the pizza size and the thickness of pizza dough.
Slow cook	70-120	100	This mode use the low-temperature for the tender texture. This is suitable for roasting beef, pork, veal or lamb when you want to a tender texture. We recommend to sear the meat all over at high temperature on the hob before roasting.
Drying	40-90	70	This mode uses for drying the fruit, vegetable and herb. The drying time is depending on the type and thickness and quantity of the food.

Auto cook

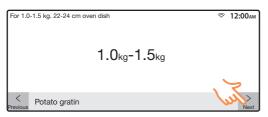
For inexperienced cooks, the oven offers a total of 80 auto cook features in 10 categories. Take advantage of this feature to save you time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected recipe.



1. Press **Menu**, and then tap **Auto cook**.



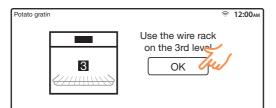
2. Swipe up or down to select a category, and then tap a desired recipe in that category.



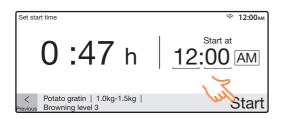
 You will be informed of a recommended serving size for the recipe.
 Tap ">" to go to the next step, or tap "<" to return to the previous screen



Tap a browning level for the recipe. Tap ">" to go to the next step.



5. Prepare food and accessories as instructed, and then tap **OK**.



6. Tap **Start** to start cooking.
You can change the start time of the current recipe, if you want to. To do this, tap any time element in the right pane and change the start time. Then, tap **Start**.



For more information, see the Auto cook programmes section in this manual.

Chef recipe

Once you download the **Samsung Smart Home app**, you can see recipes from professional chefs. Try the desired cooking with recipes of their own. For more information, please refer to the Samsung Smart Home app.

Favourites

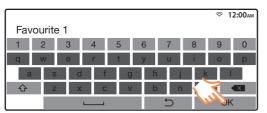
Add a frequent recipe to the Favourites list for future reference. This will save you time for searching for a past recipe that you want to use. The oven provides two ways to do this:

How To 1 - Create a custom recipe



1. Press **Menu**, and then tap **Favourites**.





- A message of "Create your own recipe" appears. Tap Next.
- Follow the onscreen instructions to manually set the oven mode, temperature, cooking time and/or options to your preference.
- **4.** Use the onscreen key pad to rename the recipe.
- **5.** Tap **OK**. Your settings will be added to the Favourites.

NOTE

Favourite recipes, if you have added, will be listed in the Favourites in Step 2 above. In this case, tap Add to favourites to create a new recipe.

NV73J9770RS_EU_DG68-00613E-02_EN.indd 36

How To 2 - Add the current recipe to the Favourites

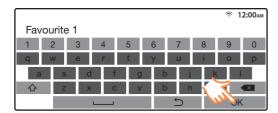
You can use the current recipe to add to the Favourites as a new item.



1. When cooking the current recipe is complete, tap \checkmark .



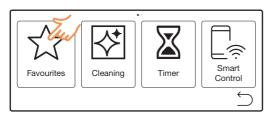
A message of "Save this recipe to Favourites?" appears. Tap OK to create a new recipe.

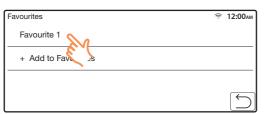


- 3. The onscreen key pad appears.
 Use the onscreen key pad to rename the recipe.
- **4.** Tap **OK**. The current recipe will be added to the Favourites.

Operations

To use a favourite recipe







- 1. Press Menu, and then tap Favourites.
- 2. Tap a desired recipe in the list that appears. Detailed information on the selected recipe will be displayed.
- 3. Tap **Start** to start cooking.

NOTE

You can edit or remove recipes in the Favourites list.

- To edit a recipe, select the recipe, and then tap .
- To remove a recipe from the list, select the recipe, and then tap (1) icon.

Timer

Timer helps you check the time or operating duration while cooking.



1. Press **Menu**, and then tap **Timer**.



- **2.** Tap any time element to display the onscreen number pad.
- **3.** Use the number pad to set a desired time.
- 4. When done, tap **Start**.

NOTE

When the time has elapsed to a set point, a message of "**Time is up**" appears with a melody.

Operations

Cleaning

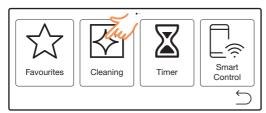
Four cleaning modes are available for you.

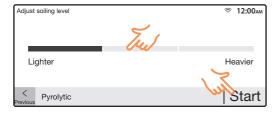
This function saves you time by removing the need for regular manual cleaning.

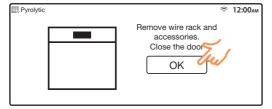
Function	Instructions
Pyrolytic	Pyrolytic features high temperature thermal cleaning. It burns off oily leftovers to facilitate manual cleaning.
Steam cleaning	This is useful for cleaning light soiling with vapour.
Descale	Clean inside the steam generator to prevent affecting the food quality and taste.
Draining	When a Vapour function is complete, you must drain the remaining water to prevent affecting other cooking modes. If you want to drain again for cleaning purposes, use this function.

Pyrolytic

Pyrolytic features high temperature thermal cleaning. It burns off oily leftovers to facilitate manual cleaning.







A CAUTION

- Do not touch the oven because the oven becomes very hot during the cycle.
- To avoid accidents, keep children away from the oven.
- After the cycle is complete, do not power off while the cooling fan is operating to cool the oven down.

- Remove all accessories including the side runners, and wipe out large pieces of impurities manually from inside the oven. Otherwise, they may cause a flame during the cleaning cycle, resulting in fire.
- 2. Access Menu > Cleaning > Pyrolytic, and then tap Next.
- 3. Select a soiling level between **Lighter** and **Heavier**, and then tap **Start**. Three levels are available: 1 hr 50 min, 2 hr 10 min, and 2 hr 30 min.
- **4.** Follow the onscreen instructions, and then tap **OK**. The cycle time depends on the soiling level, and it takes up to two and a half hours to complete the cycle.
- 5. Wait until the oven cools down, and then wipe the door along its edges using a wet cloth.

NOTE

- Once the cycle starts, the oven becomes hot inside. Then, the door will be locked for safety. When the cycle is complete, and the oven cools down, the door will be unlocked.
- Make sure you empty the oven before cleaning. Accessories can be deformed due to high temperatures inside the oven.

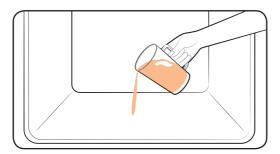
Operations

Steam cleaning

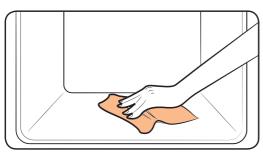
This is useful for cleaning light soiling with vapour.



- 1. Access Menu > Cleaning > Steam cleaning, and then tap Start.
- 2. Remove all accessories, and then tap **OK**.



3. Pour 400 ml (³/₄ pint) of water onto the bottom of the oven and close the oven door, and then tap **OK**. It takes 26 minutes to complete the cycle.



4. Use a dry cloth to clean inside the oven.

A WARNING

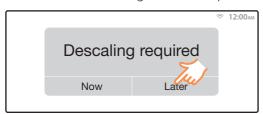
 Do not open the door before the cycle is complete. The water inside the oven is very hot, and it can cause a burn.

NOTE

- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended to remove stubborn soil manually using a cleaning agent before activating Steam cleaning.
- Leave the oven door ajar when the cycle is complete. This is to allow the interior enamel surface to dry thoroughly.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down, and try again.
- Do not pour water onto the bottom by force. Do it gently. Otherwise, the water overflows to the front.

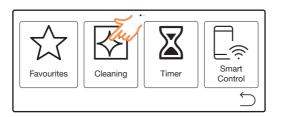
Descale

Clean inside the steam generator to prevent affecting the food quality and taste.



The oven counts the time of vapour cooking cycles, and asks you to run the descaling when necessary. You can still enable vapour functions for the next two hours without going through the descaling. However, no vapour function will be enabled after the two hours unless activating and completing the descaling cycle.









- 2. Follow the onscreen instructions, and then tap **OK**. It takes 3 hours to complete the cycle.
 - Empty and clean the water drawer, and then fill it with 50 ml of descaling agent, and 400 ml of drinkable water.
- **3.** When descaling is complete, the oven drains water automatically.
- **4.** Use oven gloves to remove and empty the water drawer, and then refill it with 500 ml of drinkable water for rinsing.

Operations



A WARNING

Use only descaling agents that are specific to steam ovens or coffee machines.

- **5.** Follow the onscreen instructions, and then tap **OK** to start rinsing.
- When rinsing is complete, use oven gloves to empty and clean the water drawer.

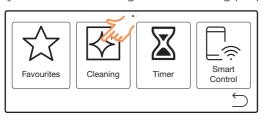
A CAUTION

- Do not cancel descaling in the process.
 Otherwise, you must restart the descaling cycle and complete within the next three hours in order to enable vapour functions.
- To avoid accidents, keep children away from the oven.
- For the mixture ratio of water and the descaling agent, follow the agent manufacturer's instruction as it precedes.

1. Access Menu > Cleaning > Draining, and

Draining

If you want to drain again for cleaning purposes, use Draining as follows:



then tap **Start**.



3. When draining is complete, use oven gloves to remove and empty the water drawer.

2. The oven drains water from the steam

generator to the water drawer.

NOTE

 Once the oven starts draining, please wait until the draining cycle is complete.

Settings

You may want to change the default settings to your preference, or to check the network connection for diagnosis. The oven offers you with 11 different setting items.

Wi-Fi

Turn on or off a Wi-Fi connection.

To enable a Wi-Fi connection

- 1. Access **Menu** > **Settings** > **Wi-Fi**, and then tap **On** in the right pane.
- **2.** Tap an item in the list that appears, which lists available Wi-Fi networks.
- You will be prompted to provide a password for a secure network. Enter the password.

To manually input an IP

- Access Menu > Settings > Wi-Fi > Set IP, and then tap Manual.
- **2.** Enter an IP manually, and then tap **Apply** to apply your settings.

NOTE

- To disable a Wi-Fi connection, access
 Menu > Settings > Wi-Fi, and then tap Off in the right pane.
- For details about the Wi-Fi connection and using the App, see the user manual of the App.

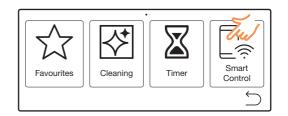
Easy connection

Easy connection enables you to easily configure the network settings including the authentication procedure.

Smart control

With Smart Control enabled during cooking, you can change the cooking time and/or temperature using the App.

For more information, see the application manual that is provided separately.



 Access Menu > Smart Control, and turn it on or off with ease.

NOTE

Hereby, Samsung Electronics, declares that this oven is in compliance with the essential requirements and other relevant provisions of Directive 1999/5/EC.

The official Declaration of conformity may be found at http://www.samsung.com, go to Support.

The equipment may be operated in all EU countries.

Language

Choose a display language.

 Access Menu > Settings, and then tap a preferred language.

Operations

Volume

Adjust the volume level for beeps and melodies.

 Access Menu > Settings, and then use the bar next to Volume to adjust the volume.

Brightness

Change the brightness of the display screen.

 Access Menu > Settings, and then use the bar next to Brightness to adjust the screen brightness.

Display

The oven enters Standby mode after a certain time of inactivity, which displays the current time. You can enable or disable the clock screen that appears in Standby mode.

- Access Menu > Settings, and then tap
 Display to toggle between On and Off.
- To save power, the current time also disappears after a certain time of inactivity even if you set Display to On.

Clock type

Select a clock type of the current time that appears in Standby mode. Two types are available, Analogue and Digital.

 Access Menu > Settings, and then tap Clock type to toggle between Analog and Digital.

Clock format

Select a time format of the current time that appears in Standby mode. Two formats are available, 12-hour and 24-hour.

 Access Menu > Settings, and then tap Clock format to toggle between 24h and AM/PM (12h).

Set time

Set the current time.

- 1. Access Menu > Settings > Set time.
- **2.** Tap any time element to display the onscreen number pad.
- **3.** Use the number pad to enter each element (hour and minute).
- **4.** Tap to toggle between **AM** and **PM** (avaliable with the 12-hour format).
- 5. Tap **OK** to save your changes.

Update

Check the current version of the firmware, and/or update with the latest firmware.

Software

- Access Menu > Settings > Update to display the current version.
- **2.** Tap **Update** in the right pane to check for updates.
- **3.** If updates are available, follow the onscreen instructions to proceed with the update.

Auto update

Enable or disable Auto update.

If Auto update is enabled with any updates available, the oven will proceed with the update without notice.

License information
Check the license information of the firmware.

Help

Useful tips and explanations on a specific item that you select.

Troubleshooting

Tap a checkpoint directly on the screen, and try the suggestions.

Guide for first use

You will be provided with simple instructions on basic use of the oven.

Manual cooking

▲ WARNING on acrylamide

Acrylamide produced while baking starchcontained food such as potato chips, French fries, and bread may cause health problems. It is recommended to cook these foods at low temperatures and avoid overcooking, heavy crisping, or burning.

Accessory tips

Your oven comes with a different number or kind of accessories. You may find that some accessories are missing from the table below. However, even if you are not provided with the exact accessories specified in this cooking guide, you can follow along with what you already have, and achieve the same results.

NOTE

- Pre-heating is recommended for all cooking modes unless otherwise specified in the cooking guide.
- When using Eco Grill, put food in the centre of the accessory tray.
- The Baking tray and the Universal tray are interchangeable.
- When cooking oily foods, it is recommended to put a tray under the Wire rack to collect oil residue. If you are provided with the Wire rack insert, you can use it together with the tray.
- If you are provided with the Universal tray or Extra deep tray, or both, it is better to use whichever is deeper for cooking oily foods.

Baking

We recommend to preheat the oven for best results.

Food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)
Sponge cake	Wire rack, Ø 25- 26 cm tin	2	(160-170	35-40
Marble cake	Wire rack, Gugelhopf tin	3		175-185	50-60
Tart	Wire rack, Ø 20 cm tart tin	3	(4)	190-200	50-60
Yeast cake on tray with fruits and crumbles	Universal tray	2		160-180	40-50

Food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)
Fruit crumble	Wire rack, 22- 24 cm oven dish	3	4	170-180	25-30
Scones	Universal tray	3	(4)	180-190	30-35
Lasagne	Wire rack, 22- 24 cm oven dish	3	4	190-200	25-30
Meringues	Universal tray	3	(4)	80-100	100-150
Soufflé	Wire rack, soufflé cups	3	4	170-180	20-25
Apple yeast tray cake	Universal tray	3	(\$)	150-170	60-70
Homemade pizza, 1-1.2 kg	Universal tray	2	<u> </u>	190-210	10-15
Frozen puff pastry, filled	Universal tray	2	<u>(4)</u>	180-200	20-25
Quiche	Wire rack, 22- 24 cm oven dish	2	(4)	180-190	25-35
Apple pie	Wire rack, Ø 20 cm tin	2	<u> </u>	160-170	65-75
Chilled pizza	Universal tray	3	(§)	180-200	5-10

Roasting

Food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)		
Meat(Beef/Pork/Lamb)							
Sirloin of beef, 1 kg	Wire rack insert + universal tray	3	(\$)	160-180	50-70		
Boned loin of veal, 1.5 kg	Wire rack insert + universal tray	3	(S)	160-180	90-120		

Food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)
Pork roast, 1 kg	Wire rack insert + universal tray	3	(4)	200-210	50-60
Joint of pork, 1 kg	Wire rack insert + universal tray	3	(160-180	100-120
Leg of lamb on the bone, 1 kg	Wire rack insert + universal tray	3	4	170-180	100-120
Poultry(Chicken/D	uck/Turkey)				
Chicken, whole, 1.2 kg*	Wire rack + universal tray	3	*	205	70-80*
	(to catch drippings)	1			
Chicken pieces	Wire rack insert + universal tray	3		200-220	25-35
Duck breast	Wire rack insert + universal tray	3	(4)	180-200	20-30
Small turkey, whole, 5 kg	Wire rack insert + universal tray	3	(S)	180-200	120-150
Vegetables		•			
Vegetables, 0.5 kg	Wire rack insert + universal tray	3	(4)	220-230	15-20
Baked potato halves, 0.5 Kg	Wire rack insert + universal tray	3	(4)	200	45-50
Fish					
Fish fillet, baked	Wire rack insert + universal tray	3	(4)	200-230	10-15
Roast fish	Wire rack insert + universal tray	3	(4)	180-200	30-40

 $^{^{\}star}$ Turn over after $^{2}/_{3}$ of cooking time.

Grilling

We recommend preheat the oven using large grill mode. Turn over after half of time.

Food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)				
Bread	Bread								
Toast	Wire rack	5		270-300	2-4				
Cheese toast	Universal tray	4	···	200	4-8				
Beef									
Steak*	Wire rack insert + universal tray	4		240-250	15-20				
Burgers*	Wire rack insert + universal tray	4		250-270	13-18				
Pork									
Pork chops	Wire rack insert + universal tray	4	····	250-270	15-20				
Sausages	Wire rack insert + universal tray	4		260-270	10-15				
Poultry									
Chicken, breast	Wire rack insert + universal tray	4		230-240	30-35				
Chicken, drumstick	Wire rack insert + universal tray	4	····	230-240	25-30				

^{*} Turnover after $^2/_3$ of the cooking time.

Frozen ready-meal

Food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)
Frozen pizza, 0.4-0.6 kg	Wire rack	3	(200-220	15-25
Frozen lasagne	Wire rack	3		180-200	45-50
Frozen oven chips	Universal tray	3	4	220-225	20-25
Frozen croquettes	Universal tray	3	(220-230	25-30
Frozen oven camembert	Wire rack	3	~	190-200	10-15
Frozen baguettes with topping	Wire rack insert + universal tray	3	w	190-200	10-15
Frozen fish fingers	Wire rack insert + universal tray	3	~	190-200	15-25
Frozen fish burger	Wire rack	3	~	180-200	20-35

Vapour mode

With Vapour enabled, the oven generates vapour and evenly distributes inside the cooking chamber, covering the whole area every racks and corners. This helps brown food, giving a crispy top and soft, juicy inside.

Fill the water tank with drinkable water up to the max line, and select a Vapour level that best suits your recipe.

Vapour convection

We recommend preheat the oven with vapour mode for texture baking.

Food	Accessory	Level	Vapour level	Temp. (°C)	Time (min.)
Chilled bread rolls	Universal tray	3	Low	180-185	15-20
Chilled croissants	Universal tray	3	Low	180-190	10-15
White loaf bread/Mixed loaf bread	Wire rack	2	Med	180-185	40-50
Puff pastry	Universal tray	3	Low	175-185	15-20
Flan/cream	Wire rack	3	Low	120-130	25-30
Soufflé	Wire rack	3	Low	170-180	15-20
Frozen self- rising pizza	Wire rack	3	Med	190-210	15-20
Baguette*	Universal tray	3	Max	180-200	25-30

^{*} Baguette is needed the vapour only in the beginning of baking. We recommend use the Vapour convection mode for 10 min and use the convection mode with same temperature during remained baking time.

Vapour top heat + Convection

We recommend adjust the cooking mode after half of the cooking time, in order to remove vapour for crispy texture. We recommend use the Top heat + Convection mode or convection mode and keep the temperature.

Food	Accessory	Level	Vapour level	Temp. (°C)	Time (min.)
Pork roast with crackling, 1.2 kg	Wire rack insert + universal tray	3	Med	170-180	90-120
Chicken, whole, 1.2 kg	Wire rack insert + universal tray	2	Med	190-200	55-65
Chicken pieces	Wire rack insert + universal tray	3	Med	210-220	25-30
Roast duck breast	Wire rack insert + universal tray	3	Med	170-180	15-25
Duck, whole, 2.5 kg	Wire rack insert + universal tray	3	Med	170-180	120-150
Small turkey, whole (4 kg)	Wire rack insert + universal tray	3	Med	180-200	110-140
Whole fish* (0.5 kg)	Wire rack insert + universal tray	3	Med	160-180	20-30
Fish fillets*	universal tray	3	Low	190-200	10-20

^{*} We recommend use the Vapour top heat + Convection during cooking time for moist taste.

Vapour bottom heat + Convection

We recommend preheat the oven in vapour mode for crispy baking.

Food	Accessory	Level	Vapour level	Temp. (°C)	Time (min.)
Homemade pizza	Universal tray	2	Med	190-200	15-20
Self-rising pizza	Universal tray	2	Med	190-210	15-20
Quiche Lorraine	Universal tray	2	Low	180-190	20-30
Bread rolls	Universal tray	2	Low	180-190	15-20
Foccacia	Universal tray	2	Low	200-210	15-20

Pro-Roasting

This mode includes an automatic heating-up cycle up to 220 °C. The top heater and the convection fan are operating during the process of searing the meat. After this stage the food is cooked gently by the low temperature of pre-selection. This process is done while the top and the bottom heaters are operating. This mode is suitable for meat roasts and poultry.

Food	Accessory	Level	Temp. (°C)	Time (hrs.)
Roast beef	Wire rack insert + universal tray	3	80-100	3-4
Sirloin, 5-6 cm thick	Wire rack insert + universal tray	3	60-80	4-5
Pork roast	Wire rack insert + universal tray	3	80-100	4-5
Lamb roast	Wire rack insert + universal tray	3	80-100	3-4
Duck breast	Wire rack insert + universal tray	3	70-90	2-3

ECO convection

This mode uses the optimized heating system so that you save the energy during cooking your dishes. The times of this category are suggested to not be preheated before cooking for saving more energy.

Food	Accessory	Level	Temp. (°C)	Time (min.)
Meringues, 0.2- 0.3 kg	Universal tray	2	90-100	100-140
Fruit crumble, 0.8-1.2 kg	Wire rack	2	160-180	60-80
Jacket potatoes, 0.4-0.8 kg	Universal tray	2	190-200	70-80
Sausages, 0.3- 0.5 kg	Wire rack insert + universal tray	3	160-180	20-30
Frozen oven chips, 0.3-0.5 kg	Universal tray	3	180-200	25-35

Food	Accessory	Level	Temp. (°C)	Time (min.)
Frozen potato wedges, 0.3- 0.5 kg	Universal tray	3	190-210	25-35
Fish fillets, baked, 0.4- 0.8 kg	Wire rack insert + universal tray	3	200-220	30-40
Crispy fish fillets, breaded, 0.4-0.8 kg	Wire rack insert + universal tray	3	200-220	30-45
Roast sirloin of beef, 0.8-1.2 kg	Wire rack insert + universal tray	2	180-200	65-75
Roast vegetables, 0.4- 0.6 kg	Universal tray	3	200-220	25-35

Meat probe

Type o	Core temperature (°C)		
Beef/Lamb Rare		45-50	
Medium		55-60	
	Well done	65-70	
Po	80-85		
Pou	Poultry		

Auto cook programmes

The following table presents 80 auto cooking programmes for cooking, roasting, and baking. It contains its quantities, weight ranges, and appropriate recommendations. Cooking modes and times have been preprogrammed for your convenience. You can find the recipe for the auto programmes in instruction book.

A WARNING

Always use oven gloves while taking out food.

1. Bake and Gratins

The auto cook programmes include preheating during baking and display the preheating progress. Start programme, after preheating beep sounds, put dish in the centre of rack. Always use oven gloves while taking out food.

We recommend the 22-24 cm oven proof dish which can resist the heat(up to 300 $^{\circ}$ C) and made from glass or glass ceramic.

Food	Weight (kg)	Accessory	Level	
Dotato gratin	1.0-1.5	Wire rack	3	
Potato gratin	Prepare fresh potato gi	ratin using an ovenproof	dish.	
Vogotable gratin	0.8-1.2	Wire rack	3	
Vegetable gratin	Prepare fresh vegetabl	e gratin using an ovenpi	roof dish.	
Lacagno	1.0-1.5	Wire rack	3	
Lasagne	Prepare fresh lasagne using an ovenproof dish.			
Patatouillo	1.2-1.5	Wire rack	2	
Ratatouille	Prepare ratatouille using an ovenproof dish.			
Pasta bake	1.2-1.5	Wire rack	3	
Pasta Dake	Prepare pasta bake using an ovenproof dish.			
Moussaka	1.2-1.5	Wire rack	3	
MOOSSaka	Prepare moussaka using an ovenproof dish.			
Erittata	1.2-1.5	Wire rack	3	
Frittata	Prepare frittata using an ovenproof dish.			

Food	Weight (kg)	Accessory	Level	
Jansson's	1.2-1.5	Wire rack	3	
temptation	Prepare Jansson's temptation using an ovenproof dish.			
Chambandla mia	1.2-1.5	Wire rack	3	
Shepherd's pie	Prepare Shepherd's pie using an ovenproof dish.			
Disatto	1.2-1.5 Wire rack 3			
Risotto	Prepare risotto using an ovenproof dish. Cook covered.			

2. Pizza

The auto cook programmes include preheating during baking and display the preheating progress. Start programme, after preheating beep sounds, insert food. Always use oven gloves while taking out food.

Food	Weight (kg)	Accessory	Level	
	1.0-1.2	Universal tray	2	
Homemade pizza	Prepare homemade pizza on the universal tray. The weight incl dough and topping such as sauce, vegetables, ham and cheese.			
F	0.4-0.6	Wire rack	3	
Frozen pizza	Put the frozen pizza in the middle of the wire rack.			
Calzono	0.8-1.2 Universal tray 3			
Prepare 4 pieces of fresh calzone and put it on tray			tray.	

3. Pie/Tarte/Pastry

The auto cook programmes include a preheating during baking and display the preheating progress. Start programme, insert food, after preheating beep sounds. Always use oven gloves while taking out food.

Food	Weight (kg)	Accessory	Level	
	0.3-0.4	Universal tray	3	
Croissant*	Fill water drawer. Prepare 6 pieces of croissants (chilled ready dough). Put on baking paper on tray			

Food	Weight (kg)	Accessory	Level	
	1.2-1.5	Wire rack	2	
Quiche Lorraine	Prepare quiche dough, put in a round quiche dish with 22-24 cm diameter.			
Apple pie	1.2-1.4	Wire rack	2	
Apple pie	Prepare apple pie using	g a 20-24 cm round met	al baking tin.	
Apple puff pactry*	0.3-0.4	Universal tray	3	
Apple puff pastry*	Fill water drawer. Put 4 pieces of pastry on the baking tray.			
Madeleine	0.1-0.3	Wire rack	3	
Madeleffle	Put dough into black metal madeleine moulds.			
Doof stool wis	1.2-1.5	Universal tray	2	
Beef steak pie	Prepare beef steak pie using an oven dish with 22-24 cm diameter.			
Clafoutis	1.0-1.2	Wire rack	3	
Cidioutis	Prepare clafoutis using an oven dish with 22-24 cm diameter.			
Fruit flan base	0.4-0.5	Wire rack	3	
	Put the dough into buttered baking dish for cake base with 22-24 cm diameter.			

^{*} Fill the drawer with 500 ml water for Vapour cooking.

4. Bread

The auto cook programmes include a preheating during baking and display the preheating progress. Please put the food in the oven after preheating beep.

Food	Weight (kg)	Accessory	Level	
	0.6-0.7	Wire rack	2	
White loaf bread* Fill water drawer. Prepare dough and put into a black meta rectangular baking tin (length 25-30 cm).				
Mind on the land	0.8-0.9	Wire rack	2	
Mixed grain loaf bread*	Fill water drawer. Prepare dough and put into a black metal rectangular baking tin (length 25-30 cm).			
Faccasia	0.8-0.9 Wire rack 2			
Foccacia	Prepare dough and put into a 20-24 cm round black metal baking tin.			

Food	Weight (kg)	Accessory	Level	
	0.6-0.7	Universal tray	3	
Baguettes*	Fill water drawer. Prepare dough as 2 pieces and put on the universal tray.			
	1.0-1.1	Universal tray	3	
Walnut breads*	Fill water drawer. Prepare dough as 4 pieces and distribute on the universal tray.			
	0.3-0.5	Universal tray	3	
Bread rolls*	Fill water drawer. Prepare dough as 8 pieces and distribute on the universal tray.			
Pita bread	0.4-0.5	Universal tray 3		
Fila bieau	Prepare dough as 6 pieces and distribute on the universal tray.			

^{*} Fill the drawer with 500 ml water for Vapour cooking.

5. Cake/Dessert

The auto cook programmes include a preheating during baking and display the preheating progress. Please put the food in the oven after preheating beep.

Food	Weight (kg)	Accessory	Level	
	0.5-0.6	Wire rack	2	
Sponge cake	Put dough into a black metal round baking tin with 25-26 cm diameter.			
	0.7-0.8	Wire rack	2	
Marble cake	Put dough into a metal round gugelhupf or baking tin with 25-26 cm diameter			
	0.7-0.8	Wire rack	2	
Dutch loaf cake	Prepare dough and put into a black metal rectangular baking tin (length 25-26 cm).			
Cheese cake	0.8-0.9	Wire rack	2	
	Prepare dough and put into a black metal round baking tin (20-24 cm).			

Food	Weight (kg)	Accessory	Level	
Ctwoulded color	1.5-1.8	Universal tray	3	
Streusel cake	Prepare dough and put	on the baking tray.		
Brownies	0.7-0.8	Wire rack	3	
brownies	Prepare dough and put	on the 22-24 cm oven	dish.	
	0.7-0.8	Wire rack	3	
Flan caramel*	Fill water drawer. Prepare dough using 6 small soufflé dishes and distribute on the wire rack evenly.			
	0.8-1.2	Wire rack	3	
Fruit crumble	Put fresh fruits (raspberries, blackberries, apple slices, or pear slices) into the 22-24 cm oven dish. Distribute crumbles on top.			
Scones	0.5-0.6	Universal tray	3	
	Put scones (5-6 cm diameter) on baking paper on baking tray.			
Soufflé	0.4-0.5	Wire rack	2	
	Prepare 6 small soufflé dishes and distribute on the Wire rack evenly.			

^{*} Fill the drawer with 500 ml water for Vapour cooking.

6. Meat

We recommend fresh chilled meat for better taste. We recommend thawing the meat thoroughly if you use the frozen meat. The auto programmes don't include the preheating and turning over. But you can turn over after half time for better results if you want. We recommend trimming the fat before marinating for better taste and season the meat at least 30 minutes or overnight in refrigerator. After roasting, remove the food from the oven and cover with foil. Leave it at least 10 minutes for juicy taste. Then serve with garnish and sauce.

Food	Weight (kg)	Accessory	Level
Beef			
	0.8-2.0	Wire rack insert + universal tray	3
Roast sirloin of beef*	Season the beef and leave in refrigerator for 1 hour. Put on the wire rack insert and universal tray with fat-side-up and insert the meat probe from the left side into the centre of sirloin.		

Food	Weight (kg)	Accessory	Level	
Slow cooked beef	0.8-2.0	Wire rack insert + universal tray	3	
roast*	rack insert and univers	ave in refrigerator for 1 al tray with fat-side-up e into the centre of sirlo	and insert the meat	
	1.5-2.0	Wire rack	2	
Beef bourguignon	until browned over wit	g) and dust in flour. Fry h medium-high heat. Ad serole dish. Add vegetab	ld beef stock and wine	
Doost wib of boof	0.8-1.6	Wire rack insert + universal tray	3	
Roast rib of beef	Season the beef and leave for 1 hour in refrigerator. Transfer the beef on wire rack insert and universal tray.			
	0.8-1.2	Wire rack	2	
Beef roulades	•	vith oil until browned ov ovenware and add wine	-	
Lamb/Pork				
Herb roasted lamb	0.6-1.2	Wire rack insert + universal tray	3	
chops*	Marinate the lamb chops and put them on wire rack insert and universal tray. Put the meat probe into the centre of lamb chops and cook.			
Leg of lamb on the	2.0-2.5	Wire rack insert + universal tray	3	
bone*	Marinate the leg of lamb and put them on wire rack insert a universal tray. Put the meat probe from the left side into the of leg of lamb and cook.			

Food	Weight (kg)	Accessory	Level			
Pork roast with	0.8-2.0	Wire rack insert + universal tray	3			
crackling*	Make some cuts with sharp knife to the fat side and marina put them on wire rack insert and universal tray with fat-side the meat probe from the left side into the centre of pork and the meat probe from the left side into the centre of pork and the side into the centre of the side into the side into the centre of the side into the centre of the side into the					
	0.8-1.6	Wire rack insert + universal tray	3			
Rack of pork rib	'	ith barbecue sauce and Put them on wire rack i				
Veal/Game						
	0.8-2.0	Wire rack insert + universal tray	3			
Boned loin of veal*		al and put them on wire meat probe from the lef «.				
	1.5-2.0	1.5-2.0 Wire rack 2				
Osso buco	Marinate the veal shank and fry them in the hot pan. Put them into the ovenware and add the vegetable, wine and stock. After bring to boiling, transfer it into the oven and then cook covered.					
Roast loin of	1.0-2.0	Wire rack insert + universal tray	3			
young boar*	Marinate the loin and put it on the ovenware. Put it on wire rack insert and universal tray and then cook. Put the meat probe from the left side into the centre of loin of young boar.					
Boneless leg of	1.0-1.5	Wire rack insert + universal tray	3			
venison*	Pierce the leg of venison through the netting with a knife. Marinate it and put it on wire rack insert and universal tray. Put the meat probe from the left side into the centre of leg of venison.					

^{*} Use the meat probe into the center of meat.

7. Poultry

We recommend fresh chilled poultry for better taste. When using frozen poultry we recommend defrost thoroughly.

After roasting, remove the food from the oven and cover with foil. Leave it at least 5-10 minutes for juicy taste.

Food	Weight (kg)	Accessory	Level		
Chicken	Chicken				
	0.8-1.6	Wire rack insert + universal tray	2		
Chicken, whole*		n. Brush chicken with oil vire rack insert and univ ickest area of breast.	'		
Chicken, breast	0.5-1.0	3			
CHICKEH, DIEdSt	Marinate chicken breast and put in on wire rack insert and universal tray and then cook.				
Chicken,	0.5-1.0	Wire rack insert + universal tray	3		
drumsticks	Brush drumsticks with oil and spices. Put it on wire rack insert and universal tray and then cook.				
	1.0-1.3	1.0-1.3 Wire rack insert + universal tray			
Butterfly chicken**	Fill water drawer. Rinse and clean chicken. Cut the back of chicken and brush chicken with oil and spices. Put it on wire rack insert and universal tray and then cook.				
	0.6-0.8	Wire rack insert + universal tray	3		
Chicken kebabs	Marinate chicken pieces and other ingredients, then skewer them and brush with oil. Put it on wire rack insert and universal tray and then cook.				

Food	Weight (kg)	Accessory	Level		
Duck/Goose					
	1.5-2.7	Wire rack insert + universal tray	2		
Duck, whole*		e and clean duck. Brush of wire rack insert and un ickest area of breast.	'		
Duck, breast*	0.3-1.0	Wire rack insert + universal tray	3		
Dock, breast		nd put in on wire rack inceed into the centre of breat			
	2.5-3.5	Wire rack insert + universal tray	2		
Goose, whole*	Fill water drawer. Rinse and clean goose. Brush goose with spices. Put it breast side up on the wire rack insert and universal tray. Put the meat probe into the thickest area of breast.				
Coose breast*	0.5-1.2	Wire rack insert + universal tray	3		
doose, breast	Goose, breast* Marinate goose breast and put in on wire rack instray. Put the meat probe into the centre of breast				
Turkey					
	3.0-5.0	Wire rack insert + universal tray	2		
Small turkey*	Fill water drawer. Rinse and clean turkey. Brush turkey with oil and spices. Put it breast side up on the wire rack insert and universal tray. Put the meat probe into the centre of turkey.				
	1.2-2.0	Wire rack insert + universal tray	3		
Turkey, breast* Fill water drawer. Marinate turkey breast and put in on wir insert and universal tray. Put the meat probe into the centrof turkey.					

^{*} Use the meat probe into the center of meat.

 $^{^{\}star\star}$ Fill the drawer with 500 ml water for Vapour cooking.

8. Fish

We recommend fresh chilled fish for better taste. When using frozen fish, we recommend thawing the fish thoroughly if you use the frozen fish. You can use similar other fishes instead of our recommendation.

Food	Weight (kg)	Accessory	Level	
Fish fillet				
Baked trout fillet	0.5-1.0	Wire rack insert + universal tray	3	
Baked troot fillet	Rinse and clean trout fi and universal tray and	llets, put it skin side up then cook.	on the wire rack insert	
	0.5-1.0	Universal tray	3	
Baked cod fillet *	Fill water drawer. Rinse the universal tray and	e and clean cod fillets, po then cook.	ut it skin side up on	
Crispy fish fillet,	0.5-1.0	Universal tray	3	
breaded	Rinse and clean fish fill the universal tray and	ets, and breaded with d then cook.	ry crumbs. Put it on	
Whole fish				
Trout	0.3-0.8	Wire rack insert + universal tray	3	
11000	Rinse and clean trout, and put it head to tail on the wire rack inse and universal tray. Cut skin surface with knife and then cook.			
	0.3-0.8	Universal tray	3	
Sole	Rinse and clean sole, and put on baking paper on tray. Cut skin surface with knife and then cook.			
Salmon				
	0.4-0.8	Wire rack insert + universal tray	3	
Salmon fillet	Rinse and clean salmon fillets, put it skin side up on the wire rack insert and universal tray.			

Food	Weight (kg)	Accessory	Level	
Columbia eta ele	0.4-0.8	Wire rack insert + universal tray	3	
Salmon steak	Rinse and clean salmon steaks, put side by side on the wire rack insert and universal tray.			
0.8-1.2 Wire rack insert + universal tray				
Salmon roulade	Put the salmon roulades on the wire rack insert and universal tray. After roasting, rest the roulade for 10 minutes and slice it.			

^{*} Fill the drawer with 500 ml water for vapour cooking

9. Side dishes

The auto programmes don't include the preheating. Use the fresh vegetables.

Food	Weight (kg)	Accessory	Level		
	0.4-0.8	Universal tray	3		
Roasted vegetables	Rinse and prepare slices of courgette, egg plant, pepper, onion and cherry tomatoes. Brush with olive oil, herbs and spices. Distribute evenly on universal tray.				
	0.4-0.8	Universal tray	3		
Stuffed tomatoes	Rinse and cut the tomatoes into halves, core them. Stuff with mixtures (e.g. rice, mince) and put it on tray.				
	0.4-0.8 Universal tray 3				
Potato wedges	Rinse and cut potatoes into wedges. Brush with olive oil, herbs and spices. Distribute evenly on tray and cook.				
Baked potato	0.4-0.8	Universal tray	3		
halves	Cut large potatoes (each 200 g) into halves lengthways. Put wit side up on universal tray and brush with olive oil, herbs and sp				

10. Convenience

The auto programmes don't include the preheating. Use the frozen pre-cooked conveniences.

Food	Weight (kg)	Accessory	Level	
Frozen oven chips	0.3-0.7	Universal tray	3	
Prozen oven chips	Distribute frozen oven	chips evenly on univers	al tray.	
Frozen potato	0.3-0.7	Universal tray	3	
wedges	Distribute frozen potat	o wedges evenly on univ	versal tray.	
Frozon croquettos	0.3-0.7	Universal tray	3	
Frozen croquettes	Distribute frozen croqu	ettes evenly on universa	al tray.	
Frozen potato	0.3-0.7	Universal tray	3	
roesti	Distribute frozen potato roesti evenly on universal tray.			
Erozon lacagno	0.4-0.8	Wire rack	3	
Frozen lasagne	Put the frozen lasagne in the oven dish and put on the Wire rack.			
Frozen mini spring	0.3-0.7	Universal tray	3	
rolls	Distribute frozen mini spring rolls evenly on universal tray.			

Special function

Defrost

This mode is used for defrosting frozen products, baking goods, fruit, cake, cream and chocolate. The defrosting time is depending on the type, size and quantity of the food.

Food	Accessory	Level	Temp. (°C)	Time (min.)
Frozen products Chicken nuggets, Sausage, potatoes	Wire rack insert + universal tray	3	50	-
Baked goods Bread and bread rolls	Wire rack insert + universal tray	3	50	-
Fruit	Wire rack, oven dish	3	30	-
Cake, cream, chocolate	Wire rack, oven dish	3	30	-

Drying

This mode is used for drying the fruit, vegetable and herb. The drying time is depending on the type and thickness and quantity of the food.

Food	Accessory	Level	Temp. (°C)	Time (min.)
Fruit	Wire rack	3	70-80	300-420
Vegetable	Wire rack	3	70-80	200-500
Herb	Wire rack	3	70-80	60-90

Prove Dough

This mode is used for proving the dough and making the homemade yogurt.

Food	Accessory	Level	Temp. (°C)	Time (min.)
Pizza dough	Wire rack	2	30-40	30-40
Cake/Bread dough	Wire rack, oven dish	2	30-40	40-50
Homemade yogurt	Wire rack, oven dish	2	40-50	6-7(hours)

Pizza Cook

This mode is suitable for pizza. Cooking temperature and time will depend on the pizza size and the thickness of pizza dough.

Food	Accessory	Level	Temp. (°C)	Time (min.)
Homemade pizza	Universal tray	2	190-210	15-25
Homemade thin pizza	Universal tray	2	210-230	10-15

Slow cook

This mode uses the low-temperature for the tender texture. This mode is suitable for roasting beef, pork, veal or lamb when you want to a tender texture. We recommend sear the meat all over at high temperature on the hob before roasting.

Food	Accessory	Level	Temp. (°C)	Time (hours)
Roast beef	Wire rack insert + universal tray	3	80-100	3-4
Sirloin, 5-6 cm thick	Wire rack insert + universal tray	3	70-80	4-5
Pork roast	Wire rack insert + universal tray	3	80-100	4-5
Lamb roast	Wire rack insert + universal tray	3	80-100	3-4
Duck breast	Wire rack insert + universal tray	3	70-90	2-3

Test Dishes

According to standard EN 60350-1

1. Baking

The recommendations for baking refer to a preheated oven. Do not use the fast preheat function. Always put trays the slanted side to the door front.

Type of food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)
Small cakes	Universal tray	3		165	25-30
		3	(S)	165	25-30
	Universal tray + Deep tray	1+4	(\$)	155	35-40
Shortbread	Universal tray + Deep tray	1+4	(140	30-33
Fatless sponge cake	Wire rack + Spring form cake tin (Dark coated, ø 26 cm)	2		160	35-40
		2	(S)	160	35-40
		1+4	(S)	155	45-50
Apple pie	Wire rack + 2 Spring form cake tins *(Dark coated, ø 20 cm)	1 placed diagonally		160	70-80
	Universal tray + Wire rack + 2 Spring form cake tins **(Dark coated, ø 20 cm)	1+3	(4)	160	80-90

^{*} Two cakes are arranged on the grid at the back left and at the front right.

^{**} Two cakes are arranged in the center on top of each other.

2. Grilling

Preheat the empty oven for 5 minutes using Large Grill function.

Type of food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)
White bread toast	Wire rack	5	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	300 (max)	1-2
Beef burgers* (12 ea)	Wire rack insert + Universal (Deep) tray (to catch drippings)	4		300 (max)	1 st 15-18 2 nd 5-8

 $^{^{\}star}$ Turn over after $^2/_3$ of the cooking time.

3. Roasting

Type of food	Accessory	Level	Type of heating	Temp. (°C)	Time (min.)
Whole	Wire rack +	3		205	70-80
chicken	Universal tray(to catch drippings)	1			

Turn over after 2/3 of the cooking time.

Collection of frequent Auto cook recipes

Potato gratin

Ingredients 800 g potatoes, 100 ml milk, 100 ml cream, 50 g beaten whole egg,

1 tbsp each of salt, pepper, nutmeg, 150 g grated cheese, butter, thyme

Directions Peel potatoes and slice them to 3 mm thickness. Rub the butter all over

the surface of a gratin dish (22-24 cm). Spread the slices on a clean towel and keep them covered with the towel while you prepare the rest

of the ingredients.

Mix the rest of the ingredients except for grated cheese into a large bowl and stir well. Layer the potato slices in the dish slightly overlapping and pour the mixture over the potatoes. Spread the grated cheese over the top and bake. After cooking, serve sprinkled with a few

fresh thyme leaves.

Vegetable gratin

Ingredients 800 g vegetables(courgette, tomato, onion, carrot, pepper, pre-cooked

potatoes), 150 ml cream, 50 g beaten whole egg, 1 tbsp each of salt, herb(pepper, parsley or rosemary), 150 g grated cheese, 3 tbsp olive oil,

Some thyme leaves

Directions Wash the vegetables and slice them to 3-5 mm thickness. Layer the

slices on a gratin dish (22-24 cm) and pour the oil on the vegetables. Mix the rest of the ingredients except for grated cheese and pour on the vegetables. Spread the grated cheese over the top and bake. Then serve

sprinkled with a few fresh thyme leaves.

Cooking Smart

Lasagne

Ingredients 2 tbsp olive oil, 500 g minced beef, 500 ml tomato sauce, 100 ml beef stock, 150 g dried lasagne sheets, 1 onion(chopped), 200 g grated cheese, 1 tbsp each of dried parsley flakes, oregano, basil

Directions

Prepare tomato meat sauce. Heat the oil in a frying pan, then cook the minced beef and chopped onion for about 10 min until browned all over. Pour over the tomato sauce and beef stock, add the dried herbs. Bring up to the boil, then simmer for 30 min.

Cook lasagne noodles according to package directions. Layer the lasagne noodle, meat sauce, and cheese then repeat. Then sprinkle evenly with remaining cheese on the top of layer of noodles and bake.

Apple pie

- Ingredients Pastry: 275 g flour, 1/2 tbsp salt, 125 g white castor sugar, 8 g vanilla sugar, 175 g cold butter, 1 egg(beaten)
 - Filling: 750 g firm whole apples, 1 tbsp lemon juice, 40 g sugar, 1/2 tbsp cinnamon, 50 g seedless raisins, 2 tbsp bread crumbs

Directions

Sift the flour with the salt above a big bowl. Sift the castor sugar and vanilla sugar with it. Cut with 2 knives the butter through the flour in small cubes. Add $^{3}/_{4}$ of the beaten egg. Knead all the ingredients in the food processor until a crumbly mass appears. Form the dough into a ball with your hands. Wrap it in plastic foil and leave it chilled for about 30 min.

Grease the spring tin (24-26 cm diameter) and dust the surface with flour. Roll out 3/4 of the dough till 5 mm thickness. Put it in the tin (bottom and sides).

Peel and core the apples. Cut them in cubes of about $3/4 \times 3/4 \text{ cm}$. Sprinkle the apples with lemon juice and mix well. Wash and dry the currants and raisins. Add sugar, cinnamon, raisins and currants. Mix well and sprinkle the bottom of dough with bread crumbs. Press slightly. Roll out the rest of the dough. Cut the dough in small strips and put them cross wise on the filling. Brush the pie evenly with the rest of the beaten egg.

Quiche Lorraine

- Ingredients Pastry: 200 g plain flour, 80 g butter, 1 egg
 - Filling: 75 g cubed fatless bacon, 125 ml cream, 125 g crème fraiche, 2 eggs, beaten, 100 g grated cheese from Switzerland, salt and pepper

Directions To make the pastry, put the flour, butter and egg in a bowl and mix to a soften pastry and then rest it in the refrigerator for 30 min. Roll out the pastry and placed in the greased ceramic dish for quiche (25 cm diameter). Prick the bottom with a fork. Mix the egg, cream, crème fraiche, cheese, salt and pepper. Pour it on the pastry just before baking.

Fruit crumbles

Ingredients

- Topping: 200 g flour, 100 g butter, 100 g sugar, 2 g salt, 2 g cinnamon powder
- Fruit: 600 g mixed fruits

Directions Mix all ingredients until to be crumble for making topping. Spread the mixed fruits into an oven dish and sprinkle the crumble.

Homemade pizza

- Ingredients Pizza dough: 300 g flour, 7 g dried yeast, 1 tbsp olive oil, 200 ml warm water, 1 tbsp sugar and salt
 - **Topping**: 400 g sliced vegetable(aubergine, courgette, onion, tomato), 100 g Ham or bacon(chopped), 100 g grated cheese

Directions

Put the flour, yeast, oil, salt, sugar and warm water in a bowl and mix to a wettish dough. Knead in a mixer or by hand about 5-10 min. Cover with lid and place in oven for 30 min at 35 °C to prove. Roll out the dough on a floured surface into a rectangle shape and put on the tray or pizza pan. Spread the tomato puree on the dough and place ham, mushroom, olive and tomato. Sprinkle evenly with cheese on the top and bake.

Cooking Smart

Roast sirloin of beef

Ingredients 1 kg sirloin of beef joint, 5 g salt, 1 g pepper, 3 g each of rosemary,

thyme

Directions Season the beef with salt, pepper and rosemary and leave in refrigerator

for 1 hour. Put on the Wire rack. Put it in the oven and cook.

Beef bourguignon

Ingredients 1 kg beef chuck steak(trimmed, cut into 5 cm pieces), 100 g bacon(cut

into 1 cm strips), 1 onions(chopped), 2 garlic cloves(chopped), 1 stick celery(chopped), 200 g thickly sliced mushrooms, 200 ml red wine, 100 ml beef stock, 2 tbsp vegetable oil, 1 tbsp parsley, 1 tbsp salt and

pepper, flour for dusting

Directions Season the beef with salt and pepper and dust them in flour. Fry

them with oil on all sides until browned over medium-high heat. Add wine and beef stock and boil. Pour them into an oven ware. Add all

ingredients. Stir and cover with lid.

Herb roasted lamb chops

Ingredients 1 kg lamb chops(6 pieces), 4 large garlic cloves(pressed), 1 tbsp fresh

thyme(crushed), 1 tbsp fresh rosemary(crushed), 2 tbsp salt, 2 tbsp olive

oil

Directions Mix the salt, garlic, herbs and oil and add the lamb. Turn to coat and

leave at a room temperature at least 30 min to 1 hour.

Rack of pork rib

Ingredients 2 racks pork spare ribs, 1 tbsp black peppercorns, 3 bay leaves,

1 onion (chopped), 3 garlic cloves (chopped), 85 g brown sugar, 3 tbsp

Worcestershire sauce, 2 tbsp Tomato puree, 2 tbsp olive oil

Directions Make a barbecue sauce. Heat oil in a sauce pan and add the onion. Cook

until softened and add remaining ingredients. Broil and reduce heat and simmer for 30 min until thickened. Marinate the rib with the barbecue

sauce at least 30 min to 1 hour.

Osso buco

Ingredients 1.5 kg veal shanks (4 pieces), 1/2 Cup chopped carrots, 1/2 Cup chopped

celery, 1 onion(chopped), 4 garlic cloves(chopped), 1 tbsp dried thyme or oregano, $^3/_4$ Cup dry white wine, 1 Cup veal stock, 2 tbsp tomato paste, salt and pepper, 3 tbsp olive oil, 2 tbsp flour, for dusting for gremolata: 2 tbsp parsley, 1 tbsp grated lemon zest, 2 garlic

cloves(crushed)

Directions Season the veal shank with salt and pepper. Dredge the veal shanks

through some flour and shake off any excess. Then fry them in the hot pan with olive oil and cook them on each side until well browned (about 5 mins per side). Remove them to a plate and set aside. Pour the chopped onion, carrots and celery and cook in the pan stirring frequently for 5 mins. And add the garlic and thyme and continue cooking until the vegetables just begin to brown (about 10 mins). Add the shanks to the pan and pour wine and stock. After bring to boiling,

transfer it into the oven to cook.

For gremolata, mix all ingredients. Serve the Osso buco with gremolata

on the top of shanks.

Crispy fish fillets, breaded

Ingredients 4 thick white fish fillets(cod, sole, tilapia), 1/4 cup flour, 1/3 cup milk,

2 cups bread crumbs

Directions Rinse the fish and dip fish into milk. Coat them with flour and then

dip in milk. Coat them with bread crumbs. Spray the baking tray with

vegetable oil and put the fish fillets and spray the oil on them.

Cleaning

A WARNING

- Make sure the oven and accessories are cool before cleaning.
- Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or any other abrasive materials.

Oven interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- To avoid damaging the enamelled oven surfaces, only use standard oven cleaners.
- To remove stubborn soils, use a special oven cleaner.

Oven exterior

For cleaning the exterior of the oven such as the oven door, handle, and display, use a clean cloth and a mild cleaning detergent or warm soapy water, and dry with a kitchen roll or dry towel.

Grease and dirt can remain, especially around the handle because of the hot air coming from inside. It is recommended to clean the handle after each use

Accessories

Wash the accessories after every use, and dry it with a tea towel. To remove stubborn impurities, soak the used accessories in warm soapy water for about 30 minutes before washing.

Catalytic enamel surface (applicable models only)

The removable parts are coated with dark grey catalytic enamel. They can be soiled with oil and fat spattered by the circulating air during convection heating. However, these impurities burn off at oven temperatures of 200 °C or above.

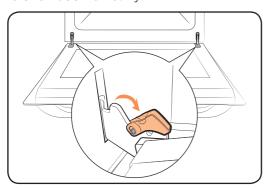
- 1. Remove all accessories from the oven.
- 2. Clean the interior of the oven.
- 3. Select Convection mode with max temperature, and run the cycle for an hour.

Door

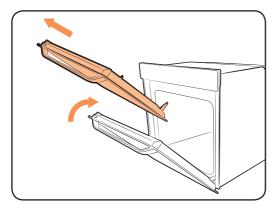
Do not remove the oven door unless for cleaning purposes. To remove the door for cleaning, follow these instructions.

A WARNING

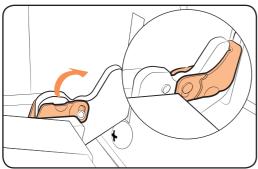
The oven door is heavy.



1. Open the door and flip open the clips at both hinges.



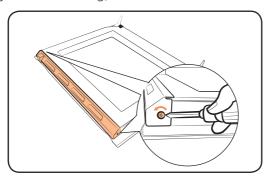
- 2. Close the door approximately 70°. Hold the oven door by the sides using both hands, and lift and pull upwards until the hinges are removed.
- **3.** Clean the door with soapy water and a clean cloth.



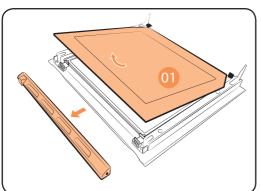
4. When done, follow steps 1 to 2 above in the reverse order to reinstall the door. Make sure the clips are hinged on both sides.

Door glass

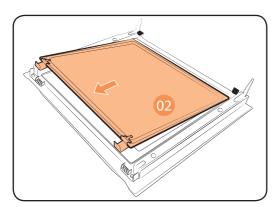
Depending on the model, the oven door is equipped with 3-4 sheets of glass placed against each other. Do not remove the door glass unless for cleaning purposes. To remove the door glass for cleaning, follow these instructions.



1. Use a screwdriver to remove the screws on the left and -right sides.

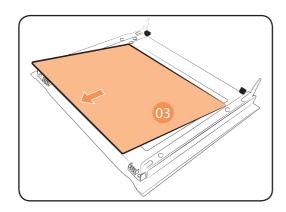


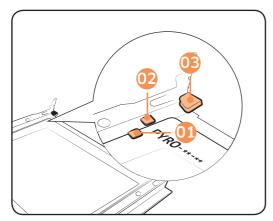
- **2.** Detach the coverings in the arrow directions
- 3. Remove the first sheet from the door.



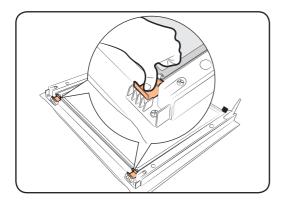
4. Remove the second sheet from the door in the arrow direction.

NV73J9770RS_EU_DG68-00613E-02_EN.indd 80





- 01 Support clip 1
- 02 Support clip 2
- 03 Support clip 3



- **5.** Remove the third sheet from the door in the arrow direction.
- **6.** Clean the glass with soapy water and a clean cloth.

A CAUTION

To identify the correct side of the sheet, locate the "PYRO" mark on the corner of every sheet.

Correct direction: PYRO-**-**
Wrong direction: **-**-OAY9

- **7.** When done, reinsert the sheets as follows:
 - See the picture and locate the hinges.
 Insert sheet 3 below support clip 1,
 sheet 2 between support clip 1 and 2,
 and sheet 1 into support clip 3 in this order. Make sure the printed side of sheets is inserted inward.

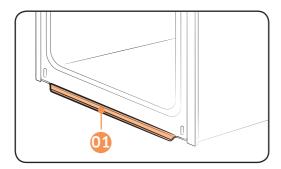
- **8.** After insert the sheet 2, press down the glass clips and check if they secure the glass sheet properly.
- **9.** Follow steps 1-2 above in the reverse order to reinstall the coverings.

A WARNING

To prevent heat leaks, make sure you properly reinsert the glass sheets.

English 81

Water collector



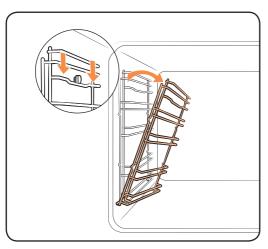
01 Water collector

The water collector collects not only excess moisture from cooking but also food residue. Regularly empty and clean the water collector.

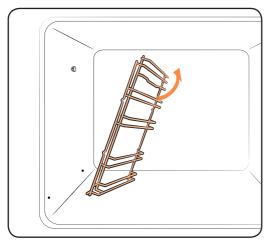
A WARNING

If you encounter a water leak from the water collector, contact us at a local Samsung service center.

Side runners (applicable models only)



1. Press the top line of the left side runner, and lower by approximately 45 °.



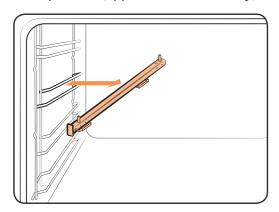
- **2.** Pull and remove the bottom line of the left side runner.
- **3.** Remove the right side runner in the same way.
- 4. Clean both side runners.
- 5. When done, follow steps 1 to 2 above in the reverse order to reinsert the side runners.

NOTE

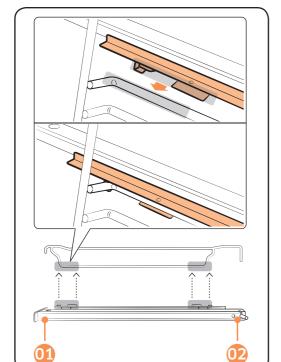
The oven operates without the side runners and racks in position.

82 English -

Telescopic rails (applicable models only)



- On the left Side runner, gently press the upper side of the rail to remove in the arrow direction.
- 2. Repeat the above step on the right Side runner to remove the right rail.
- **3.** Clean the left and right Telescopic rails with soapy water and a cloth.



4. When cleaning is complete, reinsert both Telescopic rails by repeating steps 1-2 above in the reverse order.

Make sure the front and rear clips of the rail fit into the Side runner.

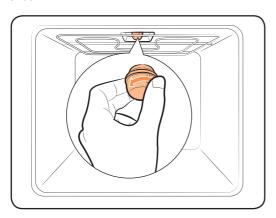
■ NOTE

• It is recommended to insert the Telescopic rail into level 3 on the Side runner.

- **01** Front
- 02 Rear

Replacement

Bulbs



- **1.** Remove the glass cap by turning anticlockwise.
- 2. Replace the oven light.
- 3. Clean the glass cap.
- **4.** When done, follow step 1 above in the reverse order to reinsert the glass cap.

A WARNING

- Before replacing a bulb, turn off the oven and unplug the power cord.
- Use only 25-40 W/220-240 V, 300 °C heat-resistant bulbs. You can purchase approved bulbs at a local Samsung service center.
- Always use a dry cloth when handling a halogen bulb. This is to prevent the bulb from being tampered with fingerprints or sweat, resulting in a shortened lifecycle.

Troubleshooting

Checkpoints

If you encounter a problem with the oven, first check the table below and try the suggestions. If the problem continues, contact a local Samsung service centre.

Problem	Cause	Action
The buttons cannot be pressed properly.	 If there is foreign matter caught between the buttons Touch model: if there is moisture on the exterior If the lock function is set 	 Remove the foreign matter and try again. Remove the moisture and try again. Check whether the lock function is set.
The time is not displayed.	If there is no power supplied	Check whether there is power supplied.
The oven does not work.	If there is no power supplied	Check whether there is power supplied.
The oven stops while in operation.	If it is unplugged from the power socket	Reconnect the power.
The power turns off during operation.	 If continuous cooking takes a long time If the cooling fan does not work If the oven is installed in a place without good ventilation When using several power plugs in the same socket 	 After cooking for a long time, let the oven cool. Listen for the sound of the cooling fan. Keep the gaps specified in the product installation guide. Use a single plug.
There is no power to the oven.	If there is no power supplied	Check whether there is power supplied.
The oven exterior is too hot during operation.	If the oven is installed in a place without good ventilation	Keep the gaps specified in the product installation guide.
The door cannot be opened properly.	If there is food residue stuck between the door and product interior	Clean the oven well and then open the door again.

Troubleshooting

Problem	Cause	Action
The interior light is dim or does not turn on.	 If the lamp turns on and then off If the lamp is covered by foreign matter during cooking 	 The lamp automatically turns off after a certain amount of time to save power. You can turn it on again by pressing Oven light. Clean the inside of the oven and then check.
There is electricity coming from the machine.	If the power supply is not properly groundedIf you are using a socket without grounding	Check whether the power supply is properly grounded.
There is water dripping.	There may be water or	• Let the oven cool and then
There is steam through a crack in the door.	steam in some cases depending on the food. This is not a product malfunction.	wipe with a dry dish towel.
There is water remaining in the oven.	13 Hot a prodoct manoricion.	
The brightness inside the oven varies.	The brightness changes depending on power output changes.	Power output changes during cooking are not malfunctions, so there is no need to worry.
Cooking is finished, but the cooling fan is still running.	The fan automatically runs for a certain amount of time to ventilate inside the oven.	This is not a product malfunction, so there is no need to worry.
The oven does not heat.	 If the door is open If oven controls are not correctly set If the household fuse has been blown or the circuit breaker has operated 	 Close the door and restart. Refer to the chapter on oven operation and reset the oven. Replace the fuse or reset the circuit. If it happens repeatedly, call an electrician.

NV73J9770RS_EU_DG68-00613E-02_EN.indd 86

Problem	Cause	Action
Smoke comes out during operation.	 During initial operation If there is food on the heater 	 Smoke may come from the heater when you first use the oven. This is not a malfunction, and if you run the oven 2-3 times, it should stop happening. Let the oven cool sufficiently and remove the food from the heater.
There is a burning or plastic smell when using the oven.	 If using plastic or other containers that are not heat- resistant 	Use glass containers suitable for hot temperatures.
The oven does not cook properly.	If the door is often opened during cooking	Do not frequently open the door unless you are cooking things that need to be turned. If you frequently open the door, the interior temperature will be lower and this may affect the results of your cooking.
I can hear water boiling during vapour cooking.	 This is because water is heated using the steam heater 	This is not a product malfunction, so there is no need to worry.
Vapour cooking does not work.	 If there is no water in the water supply tank 	Add water to the tank and try again.
The set is warm during pyro cleaning	 This is because pyro cleaning uses high temperatures 	This is not a product malfunction, so there is no need to worry.
There is a burning smell during pyro cleaning.	 Pyro cleaning uses high temperatures, so you may smell food residue burning. 	This is not a product malfunction, so there is no need to worry.
Steam cleaning does not work.	This is because the temperature is too high	Let the oven cool and then use.

Troubleshooting

Information codes

If the oven fails to operate, you may see an information code on the display. Check the table below and try the suggestions.

Code	Meaning	Action	
C-d1	Door lock malfunctions		
C-20			
C-21	Sensor malfunctions	Turn off the oven and then restart. If the problem continues, turn off all power for 30 seconds or more and	
C-22	Sensor manufictions		
C-23			
C-F1	Only occurs during EEPROM Read/ Write	then reconnect. If the problem is not fixed, please	
C-70	Vapour-related problems	contact a service centre.	
C-72	vapour-relateu problems		
C-F0	If there is no communication between the main PCB and sub PCB		
C-F2	Occurs when a communication problem is maintained between the Touch IC <-> Main or Sub micom	Turn off the oven and then restart. If the problem continues, turn off all power for 30 seconds or more and then reconnect. If the problem is not fixed, please contact a service centre.	
C-d0	Button problem Occurs when a button is pressed and held for a period of time."	Clean the buttons and make sure there is no water on/around them. Turn off the oven and try again. If the problem continues, contact a local Samsung service centre.	
S-01	Safety shutoff Oven has continued operating at a set temperature for an extended time. • Under 105 °C - 16 hours • From 105 °C to 240 °C - 8 hours • From 245 °C to Max - 4 hours"	This is not a system failure. Turn off the oven and remove food. Then, try again normally.	

NV73J9770RS_EU_DG68-00613E-02_EN.indd 88

Appendix

Product data sheet

SAMSUNG		SAMSUNG
Model identification		NV73J9770RS
Energy Efficiend	cy Index per cavity (EEI cavity)	81.4
Energy Efficiency Class per cavity		A+
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy) (EC electric cavity)		0.95 kWh/cycle
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy) (EC electric cavity)		0.70 kWh/cycle
Number of cavities		1
Heat source per cavity (electricity or gas)		electricity
Volume per cavity (V)		73 l
Type of oven		Built-in
Mass of the appliance(M)		45.9 kg
WiFi	Standby-mode Power Consumption (W)	5.5 W
	Period of time for the power management (min)	10 min.
Off mode	Power consumption	0.5 W
	Period of time for the power management (min)	10 min.

Data determined according to standard EN 60350-1, EN 50564, Commission Regulations (EU) No 65/2014 and (EU) No 66/2014, and Regulation (EC) No 1275/2008.

Energy saving tips

- During cooking, the oven door should remain closed except for turning food over. Do not open the door frequently during cooking to maintain the oven temperature and to save energy.
- Plan oven use to avoid turning the oven off between cooking one item and the next to save energy and reduce the time for re-heating the oven.
- If cooking time is more than 30 minutes, the oven may be switched off 5-10 minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.
- Wherever possible cook more than one item at a time.

Memo

Memo



QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRIA	0800-SAMSUNG (0800-7267864)	www.samsung.com/at/support
BELGIUM	02-201-24-18	www.samsung.com/be/support (Dutch) www.samsung.com/be_fr/support (French)
DENMARK	70 70 19 70	www.samsung.com/dk/support
FINLAND	030-6227 515	www.samsung.com/fi/support
FRANCE	01 48 63 00 00	www.samsung.com/fr/support
GERMANY	0180 6 SAMSUNG bzw. 0180 6 7267864* (*0,20 €/Anruf aus dem dt. Festnetz, aus dem Mobilfunk max. 0,60 €/Anruf)	www.samsung.com/de/support
ITALIA	800-SAMSUNG (800.7267864)	www.samsung.com/it/support
CYPRUS	8009 4000 only from landline, toll free	
GREECE	80111-SAMSUNG (80111 726 7864) only from land line (+30) 210 6897691 from mobile and land line	www.samsung.com/gr/support
LUXEMBURG	261 03 710	www.samsung.com/support
NETHERLANDS	0900-SAMSUNG (0900-7267864) (€ 0,10/Min)	www.samsung.com/nl/support
NORWAY	815 56480	www.samsung.com/no/support
PORTUGAL	808 20 7267	www.samsung.com/pt/support
SPAIN	0034902172678	www.samsung.com/es/support
SWEDEN	0771 726 7864 (0771-SAMSUNG)	www.samsung.com/se/support
SWITZERLAND	0800 726 78 64 (0800-SAMSUNG)	www.samsung.com/ch/support (German) www.samsung.com/ch_fr/support (French)
UK	0330 SAMSUNG (7267864)	www.samsung.com/uk/support
EIRE	0818 717100	www.samsung.com/ie/support

DG68-00613E-02